



YOUR RESPONSIBILITY FOR THE PERFECT COFFEE EXPERIENCE

The perfect coffee experience demands a perfectly cleaned coffee machine. Increase the quality of your products!

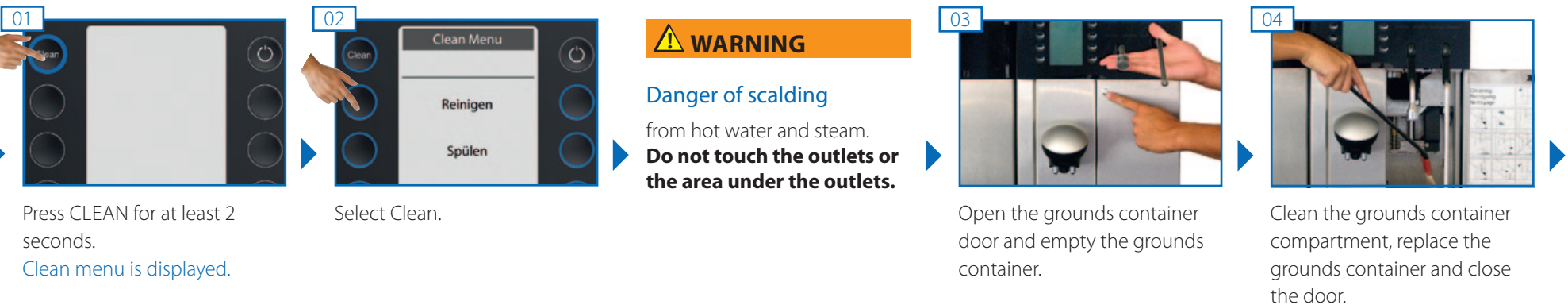
Clean your coffee machine at least once daily and more frequently if necessary.
Follow the 5-step method for all removable parts.



ACCESSORIES REQUIRED:

CLEANING TABLETS
 MICROFIBER CLOTH
 BRUSH SET

5-step method for removable parts



WARNING

Danger of scalding

from hot water and steam.

Do not touch the outlets or the area under the outlets.



Insert a cleaning tablet in the cleaning hopper.

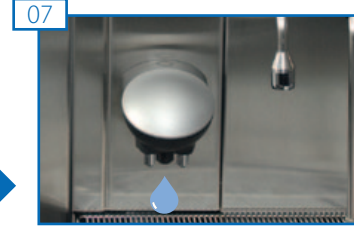


WARNING

Danger of scalding
from hot water and steam.
Do not touch the outlets or the area under the outlets.



PRESS CLEAN.



The Evolution Plus cleans the coffee system



Automatic cleaning is complete.



Remove coffee dispenser.



Remove frothing head, if there is one.



Clean the frothing head and coffee dispenser with a mild detergent.



Clean all openings with the appropriate brush (from the cleaning set).

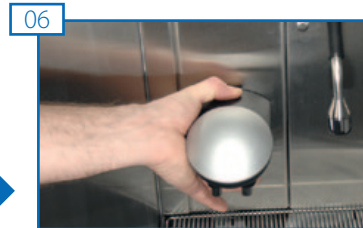


WARNING

Danger of scalding
from improperly installed coffee dispenser.
Ensure coffee dispenser is completely and properly installed.



Reinsert the frothing head.



Attach the coffee dispenser to the Evolution Plus.



Clean the drip grid and drip tray.



Clean the Evolution Plus and optional accessories with a damp microfiber cloth.



Cleaning is complete.

Evolution Plus

Translation of the original operating instructions



Read the operating instructions and the chapter on safety information before operating the machine.
Keep the operating instructions near the machine.



FRANKE

COFFEE
SYSTEMS

Dear customer,

Congratulations on your purchase of an Evolution Plus coffee machine. Thank you for your confidence in us.

Evolution Plus is a powerful and space-saving coffee machine. It adapts to your needs perfectly. Your customers will be impressed as you quickly prepare high-quality, customized coffee specialties.

We hope you enjoy your Evolution Plus and that it will bring you consistently satisfied customers.

Sincerely, FRANKE Kaffeemaschinen AG

EXPLANATION OF SYMBOLS	3	CLEANING AND RINSING.....	30
FOR YOUR SAFETY.....	4	OVERVIEW OF THE SEPARATE CLEANING INSTRUCTIONS.....	30
PROPER USE	4	CLEANING WATER AND STEAM NOZZLES	31
GENERAL SAFETY CONCERNS DURING USE	5	RINSING THE COFFEE AND MILK SYSTEMS MANUALLY	31
SCOPE OF DELIVERY AND IDENTIFICATION	7	CONFIGURING EVOLUTION PLUS	32
SCOPE OF DELIVERY	7	PRODUCT DEFINITIONS	33
IDENTIFICATION.....	9	SHUT-DOWN AND DISPOSAL	39
DESCRIPTION OF MACHINE.....	10	SHUT-DOWN FOR LONGER PERIODS AND STORAGE.....	39
EVOLUTION PLUS	10	DISPOSAL	39
ACCESSORIES	12	TROUBLESHOOTING AND ERROR CODES.....	40
INSTALLATION AND TECHNICAL DATA	13	CERTIFICATIONS	42
INSTALLATION.....	13	DECLARATION OF CONFORMITY	42
DIMENSIONS.....	14	INDEX	43
INSTALLATION DIMENSIONS	14		
START-UP, FILLING AND EMPTYING.....	17		
START-UP OF EVOLUTION PLUS.....	17		
START-UP OF THE REFRIGERATION UNIT (OPTIONAL)	20		
START-UP OF THE FLAVOUR STATION (OPTIONAL)	23		
PREPARING DRINKS	25		
PREPARING A STANDARD DRINK	25		
PREPARING A DRINK WITH PRESELECTION	26		
PREPARING A DRINK WITH PRESELECTION PLUS.....	27		
HOT WATER DISPENSER.....	28		
STEAM DISPENSER.....	28		
FROTHING MILK WITH AUTOSTEAM PRO (OPTIONAL)	29		

Explanation of Symbols



DANGER indicates potentially life-threatening danger or grave injury.



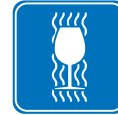
WARNING indicates risk of injury.



CAUTION indicates risk of minor injury.



NOTICE indicates possibility of damage to the machine.



Disinfecting a component.



This symbol indicates tips, shortcuts and additional information.

For Your Safety

Both you and your Evolution Plus are important to us. Therefore, we would like to provide you with detailed safety information. For us, a high level of safety goes without saying. Protect yourself against remaining risks from use of the machine.

Proper use

Evolution Plus

The Evolution Plus is a coffee machine for use in food service. It is designed to process whole coffee beans. The various accessories allow integrated processing of milk, powder specialties and syrup with the Evolution Plus.

The Evolution Plus is designed exclusively for preparing coffee drinks, milk combination drinks, hot water and steam in accordance with these instructions and the technical data.

Refrigeration Unit/Milk Systems (optional)

Milk systems are optional accessories for Evolution Plus coffee machines. They are to be used only to cool milk in conjunction with preparing coffee drinks with an Evolution Plus coffee machine.

Only use pre-cooled milk (2 - 5 °C/36 - 41 °F). Only use FRANKE cleaning solution. Other detergents may leave a residue in the milk system.

Cup Warmer (optional)

The cup warmer is an optional accessory for Evolution Plus coffee machines. It is intended only for warming coffee cups and glasses used when preparing drinks.

The cup warmer is not designed to dry dish towels or other cloths. It is not necessary to cover the cups to warm them.

Flavour Station (optional)

The Flavour Station is an optional accessory for the coffee machines. It is intended only for the automatic pumping of syrups for the preparation of drinks.

Important

Do not operate your Evolution Plus and its accessories until you have read and understood these instructions in full. Keep these instructions near your Evolution Plus.

Each operator of the Evolution Plus must have read and understood these instructions. This does not apply to self-service customers. Self-service machines must always be monitored to protect the users.

Children or physically or mentally challenged persons must never approach the machine alone and must always be supervised.

Have the machine serviced at regular intervals. Regular maintenance will ensure the safe operation and high performance of your Evolution Plus.

If the Evolution Plus is sold or transferred to a third party, please give the operating instructions to the next user.



If you need more information or if specific problems occur that cannot be resolved using these instructions, contact your local customer service representative for the required information or contact FRANKE Kaffeemaschinen AG in Aarburg, Switzerland, directly.

General safety concerns during use

DANGER

Risk of death by electrocution!

- Never operate a machine that has been damaged or has a damaged power supply cable.
- If you suspect damage to the machine (for instance, a hot or burning odor), unplug the machine from the outlet and contact your service technician.

If the power supply cable to this machine is damaged, it must be replaced by a special power cord.

- Only a qualified service technician should replace the power supply cable.
- Ensure that the machine and power supply cable are not near any hot surfaces such as gas or electric stoves or ovens.
- Ensure that the power supply cable is not pinched and does not rub against sharp edges. The machine contains electrically conductive parts. Opening the machine can pose risk of death.
- Never open or attempt to repair the machine yourself.
- Do not make any modifications to the machine that are not described in the owner's manual.
- Repairs should only be made by a service technician using original replacement and accessory parts.

WARNING

Risk of injury, eye injury and damage to the machine!

Objects in the coffee bean hopper, powder container or grinder may splinter and be ejected, leading to damage to the machine or injury.

- Never put anything into the bean hopper, powder container or grinder.
- Never poke around in the coffee bean hopper or grinder with any object.

WARNING

Risk of injury!

Reaching into the Evolution Plus may result in abrasions or injuries caused by crushing from interior components.

- Only open the Evolution Plus when daily work requires it (to empty the grounds container).
- Exercise care and caution when working on an open Evolution Plus.
- Only service personnel should open the Evolution Plus for any other purpose.

⚠ WARNING

Risk of scalding!

During automatic and manual cleaning, hot water and steam are released repeatedly.

- Keep hands away from the outlets and nozzles during cleaning!

When drinks are dispensed, the products themselves pose a risk of scalding.

- Always be careful with hot drinks!

⚠ WARNING

Risk of burns!

The coffee and milk dispensers, hot water nozzle and steam dispenser are hot.

- Do not touch the outlets or nozzles.

The surfaces of the cup warmer are hot.

- Do not touch these surfaces.

⚠ CAUTION

Risk of spoiled food residue!

If the machine is not cleaned regularly, milk, powder, syrup and coffee residue may accumulate in the machine, clog the outlets or find its way into drinks.

- Clean the Evolution Plus and its accessories at least once a day.
- Read the chapter "Cleaning and Rinsing."

NOTICE

Damage from foreign objects!

Putting foreign objects through the powder lid can lead to damage to the machine.

- Never insert any foreign objects.
- Never poke around in the powder lid with any object and never insert anything except cleaning tablets or ground coffee.

NOTICE

Damage to the machine!

- Install the machine out of the reach of children.
- Do not expose the machine to the elements, such as rain, frost or direct sunlight.

The power supply cable may pose the risk of tripping or become damaged.

- Never let the power supply cable hang loose.

NOTICE

Damage from water jets!

The Evolution Plus is not protected against water jets.

- Do not use water jets or high-pressure cleaners to clean the machine.
- Read the chapter "Cleaning and Rinsing."

Scope of Delivery and Identification

The Evolution Plus is a powerful coffee machine with an innovative operating design. You can prepare each customer's customized drink using the Preselection Plus panel. Listed below are ways to identify your machines and what is included in the standard delivery.

Scope of delivery



Evolution Plus

Basic model. Optional accessories can be ordered from your FRANKE retailer.



Cleaning tablets

To clean and protect your coffee system.

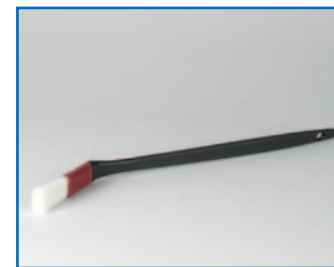
Item no: BK 300 935



Cleaning solution (optional)

To keep your milk system clean and hygienic.

Item no: BK 301 732



Cleaning brush

To clean the brewing unit.

Item no: 1L 301 160



Cleaning brushes (optional)

To clean the dispenser system.

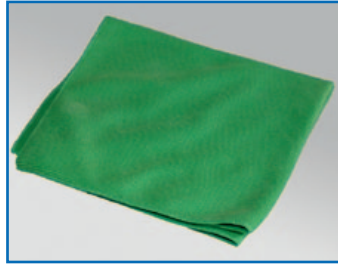
Item no: 1L 301 376



Adjust Card

To program the machine and back up data.

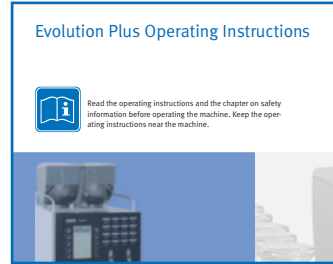
Item no: 10 300 924



Microfiber cloth

To clean and protect the exterior of the machine.

Item no: 1H 325 974



Owner's manual

Operating instructions

Item no: 1T 312 218

Item no: 1T 312 219

Item no: 1T 312 220

Item no: 1T 312 221





Also refer to the chapter
"Cleaning and Rinsing."

Other manuals can be downloaded via the Internet.
www.franke-cs.com



The configuration of your Evolution Plus may differ from that shown in the instructions. Please refer to your purchase agreement.
Additional accessories may be obtained directly from your retailer or from FRANKE Kaffeemaschinen AG in Aarburg, Switzerland.

Evolution Plus type plate

											
											
Franke Kaffeemaschinen AG CH - 4663 Aarburg											
Inst. Nr.:	A4-466282										
Type:	All xM H D xx xx										
Nr.:	3x.7.0.xxxxx										
Voltage:	400 V 2L N PE										
Frequency:	50 / 60 Hz										
Power:	5200 W										
Fuse protection:	16 A										
<table><tr><td>Boiler:</td><td>Coffee</td><td>Tea/Steam</td></tr><tr><td>Water capacity:</td><td>1.2l</td><td>1.6l</td></tr><tr><td>Operating pressure:</td><td>1.0MPa</td><td>0.2MPa</td></tr></table>			Boiler:	Coffee	Tea/Steam	Water capacity:	1.2l	1.6l	Operating pressure:	1.0MPa	0.2MPa
Boiler:	Coffee	Tea/Steam									
Water capacity:	1.2l	1.6l									
Operating pressure:	1.0MPa	0.2MPa									

- Manufacturer

- Identification code

- Model (for model codes, see below)




- Apparatus number

36 stands for the year of manufacture (2006)
3 indicates the millennium,
6 indicates the year

Electrical data

Boiler performance data

Refrigeration unit type plate (as an example for accessories)

		
Inst. Nr.:	Typ:	Nr.:
Spannung:	Frequenz:	Leistung:
Absicherung:	200-240 V ~ 50 / 60 Hz 100 W 10 A	Kaffeemaschinen AG CH-4663 Aarburg

Model code

Model code	Component
A	Evolution Plus
A II	Evolution Plus Top
2M	Number of grinders (max. 2)
P	Powder dosing unit
H	Hot water dispenser
D	Steam dispenser
CF	Milk foam, warm and cold milk
AS	Autosteam Pro (instead of steam)
KE	Refrigeration unit (optional)
CW	Cup Warmer (optional)
FS	Flavour Station (optional)
FM	Foam Master (optional)

Position of the type plates



Description of machine

You have chosen enjoyment of every single coffee with the Evolution Plus. In this section you will learn more about the functions and options of your Evolution Plus and where the controls are located.

Evolution Plus

The Evolution Plus has numerous options. To give you an overview of your machine, we will illustrate various options with a sample configuration.

You will become familiar with the Evolution Plus and its controls as well as the refrigeration unit and cup warmer.

Please note that your Evolution Plus may look different from the configuration shown here.

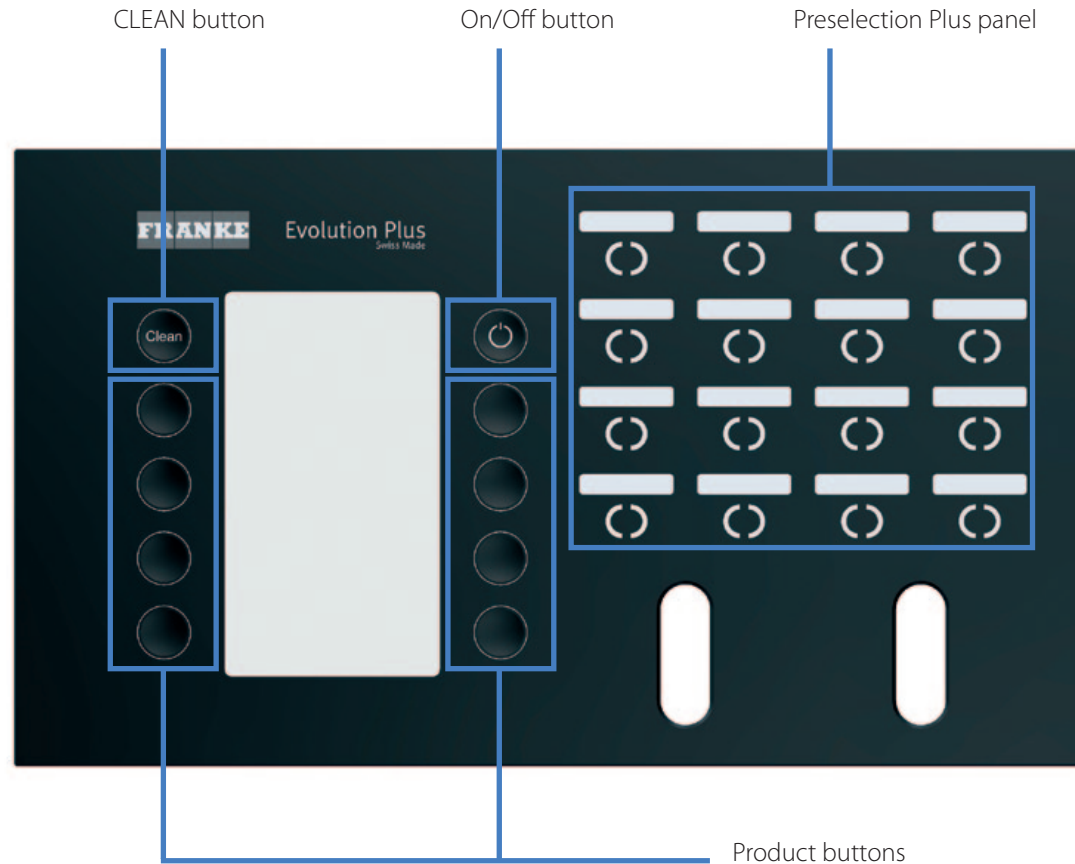
Evolution Plus performance figures

Specialty	Hourly capacity Evolution Plus*
Espresso	240 cups
Café crème	180 cups
Cappuccino	150 cups
Café latte	150 cups
Latte macchiato	120 cups
Warm milk	120 cups
Cold milk	150 cups
Hot water	25 liters

* The hourly capacity is a theoretical value and depends on the configuration of the machine(s) and the size of the drinks. Because of its innovative milk system, the Evolution Plus with Foam Master has a much higher hourly capacity for milk than the Evolution Plus. Your sales representative will be glad to help you.



Evolution Plus control panel



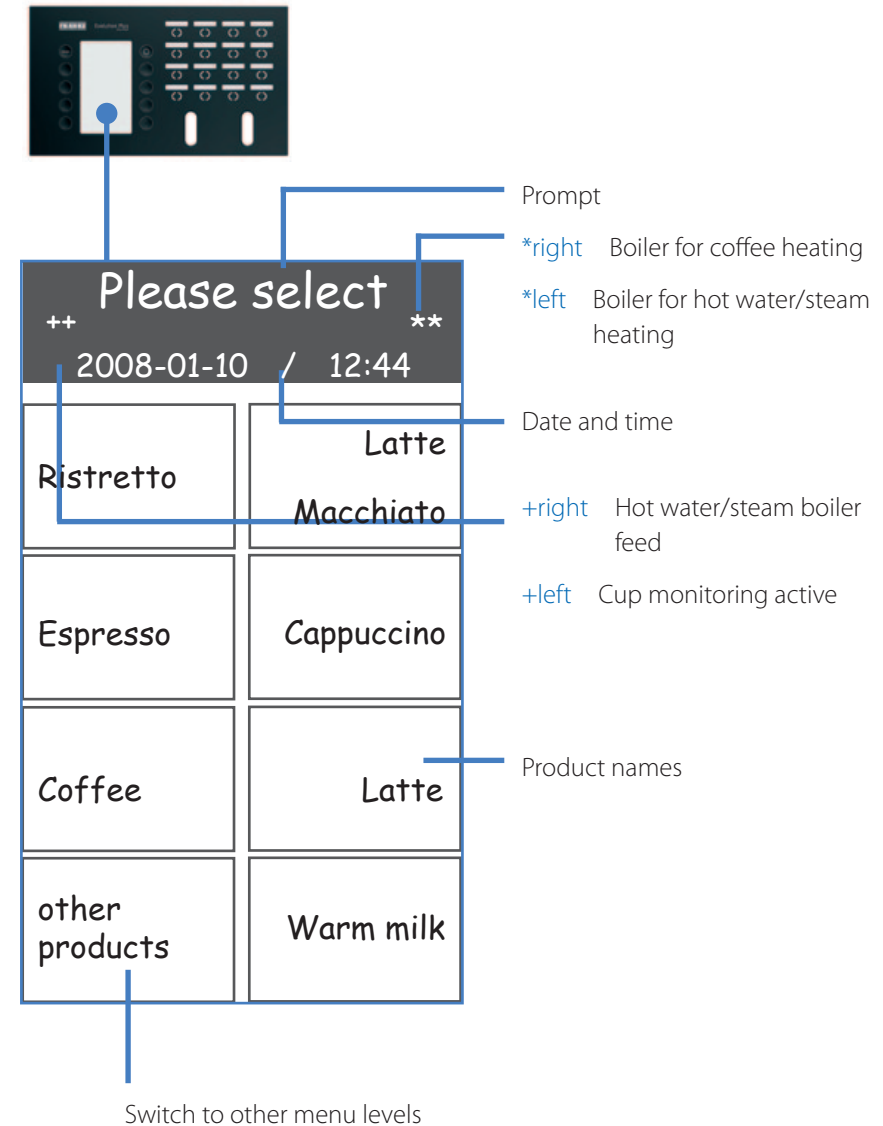
Evolution Plus operating concept

The Evolution Plus offers controls customized to your product offering depending on the configuration. You may store set default products or combine and measure your products individually. Your sales manager and service technician will be glad to help you.

Dispense your drinks as usual using the product buttons or define each customer's drink individually using the Preselection Plus panel.

For instance, you might preselect the cup size and type of coffee or make an espresso with decaffeinated beans instead of regular beans.

Default Display



Optional accessories



Refrigeration unit

(optional)

In many regions, milk is part of a good cup of coffee.

You can connect the milk cooler directly to the Evolution Plus to make sure the milk does not spoil.

On/Off switch (behind door)



Flavour Station

(optional)

Our syrup unit is available as an option for amazing creations.

You can use to the Flavour Station to extend your range with up to 6 different flavors.



Cup Warmer

(optional)

To enjoy coffee at its best, you need pre-heated cups.

The cup warmer fits perfectly on your Evolution Plus.

On/Off switch

Installation and technical data

Your Evolution Plus must be properly installed so that you can operate it correctly—one of our service technicians will do that for you. You'll have to take care of a few things first. You'll find the preparations for problem-free enjoyment of your coffee machine here

Installation

Preparations

- The power connection for the coffee machine must be protected by a ground fault circuit interrupter (GFCI).
- Each terminal of the power supply must be able to be interrupted by a switch.
- The water connection must have a shut-off with a check valve and filter and must meet the requirements of the technical data.
- The water for the preparation of coffee should always be fresh, oxygenated and rich in minerals.
- If your Evolution Plus has an electrical connection other than the one described in the table opposite, you will have received additional information regarding the installation with your order confirmation.

Installation

You must have completed these preparations before one of our service technicians can install Evolution Plus for you.

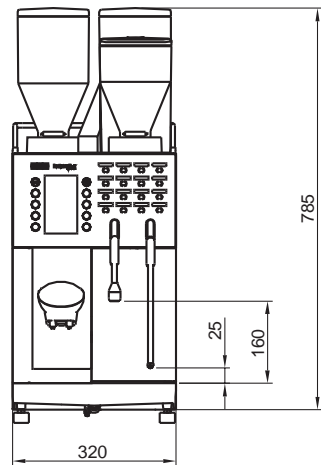
One of our service technicians will install your Evolution Plus and put them into operation for the first time. The technician will walk you through the basic functions.

Evolution Plus technical data

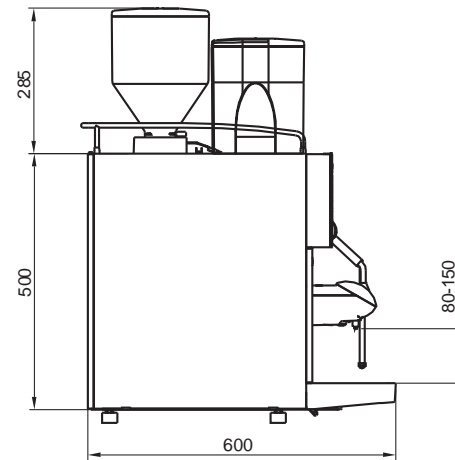
Coffee bean hopper	1.3 kg per grinder (optional: lockable)
Grounds container	50 cakes (optional: grounds ejection)
Boiler volume	small boiler: coffee 1.2 l 1.0 MPa (145 psi) large boiler: hot water/steam 1.6 l 0.2 MPa (29 psi)
Electrical connection	200 V 3 LPE 4 kW 50/60 Hz Fuse: 20 A 200 - 208 V 1 LNPE 2.6 kW 50/60 Hz Fuse: 16 A 230 - 240 V 1 LNPE 3.2 kW 50/60 Hz Fuse: 16 A 230 - 240 V 1 LNPE 5.2 kW 50/60 Hz Fuse: 30 A 380 V 2 LNPE 5.2 kW 50/60 Hz Fuse: 16 A 400 V 2 LNPE 5.2 kW 50/60 Hz Fuse: 16 A 208 V 2 Ph PE 4.8 kW 50/60 Hz Fuse: 30 A Current: 24 A
Electric cable	l = 1800 mm (70.86")
Supply line	Metal hose with union nut G3/8", l = 1500 mm (59")
Waste-water hose	d = 16 mm (0.63"), l = 2000 mm (75.75") not permanently attached to the drain (vented)
Noise emission	< 70 dB (A)
Weight	1M 46 kg 2M 50 kg
Cold water connection	G3/8" outside thread
Water pressure	80 - 800 kPa (0.8 - 8.0 bar or 11.6 - 116 psi)
Water shut-off	with check valve and filter
Water hardness	max. 70 mg CaO/l water (7 dH, 13 °fH)
Chlorine content	max. 0.1 mg/l (0.1 ppm)
Ideal pH value	7
Funnel	d = 50 mm (1.97") with siphon
Drain pipe	dmin = 1"
Ambient conditions	Humidity: max. 80% Ambient temperature: 10 - 35 °C (50 - 95 °F)

Dimensions

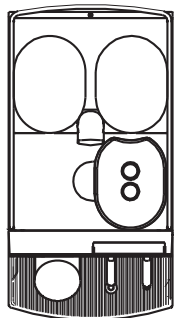
Front view



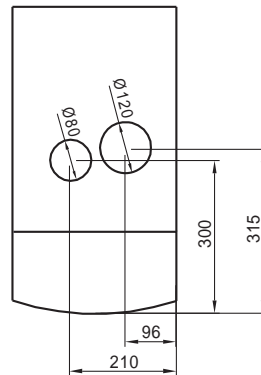
Side view



Top view



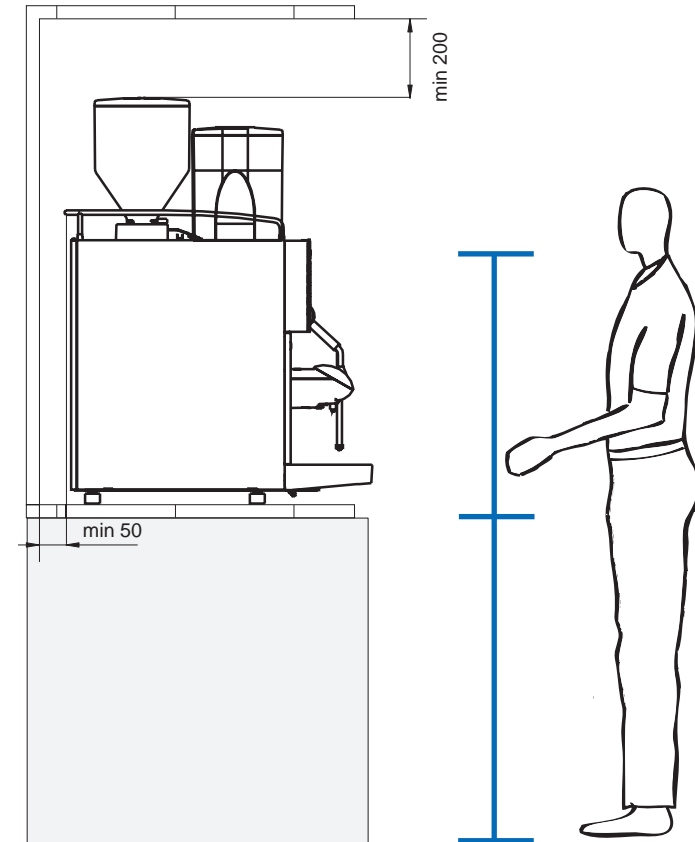
Cross-section from above (grommet hole)



Adjustable feet (optional)

30 mm (1.18") foot	$500 \text{ mm} + 285 \text{ mm} + 32 \text{ mm} = 817 \text{ mm}$
40 mm (1.57") foot	$500 \text{ mm} + 285 \text{ mm} + 45 \text{ mm} = 830 \text{ mm}$
70 mm (2.76") foot	$500 \text{ mm} + 285 \text{ mm} + 70...80 \text{ mm} = 855...865 \text{ mm}$
100 mm (3.94") foot	$500 \text{ mm} + 285 \text{ mm} + 100...115 \text{ mm} = 885...900 \text{ mm}$

Installation Dimensions



Prepare a stable, ergonomic surface (min. load capacity: 150 kg). The control panel should be at eye level.

Distance to the wall must be at least 50 mm (1.96"). Clearance above the machine must be at least 200 mm (7.78").

Adjustable feet can be used to compensate for unevenness or height differences.

If optional accessories are installed, up to an additional 320 mm (12.6") may be required per accessory.

Observe the connection requirements of the accessories.

Technical data for the refrigeration unit

Milk container	10 liters (2.64 gallons)
Electrical connection	200 - 240V 1LNPE 100W 50/60Hz Fuse: 10 A
	115V 1LNPE 100W 50/60Hz Fuse: 10 A
Electric cable	2000 mm (78.74")
Ambient conditions	Humidity: max. 80%
	Ambient temperature: 5 - 32°C (41 - 89.6°F)
Weight	approx. 26 kg
Width	320 mm (12.60")
Depth	460 mm (18.11")
Height	500 mm (19.69")

Technical data for the cup warmer

Capacity	up to 80 cups (depending on cup size)
Electrical connection	200 - 240V 1LNPE 140W 50/60Hz Fuse: 10 A
Electric cable	2000 mm (78.74")
Weight	approx. 15 kg
Width	225 mm (8.86")
Depth	440 mm (17.32")
Height	540 mm (21.26")

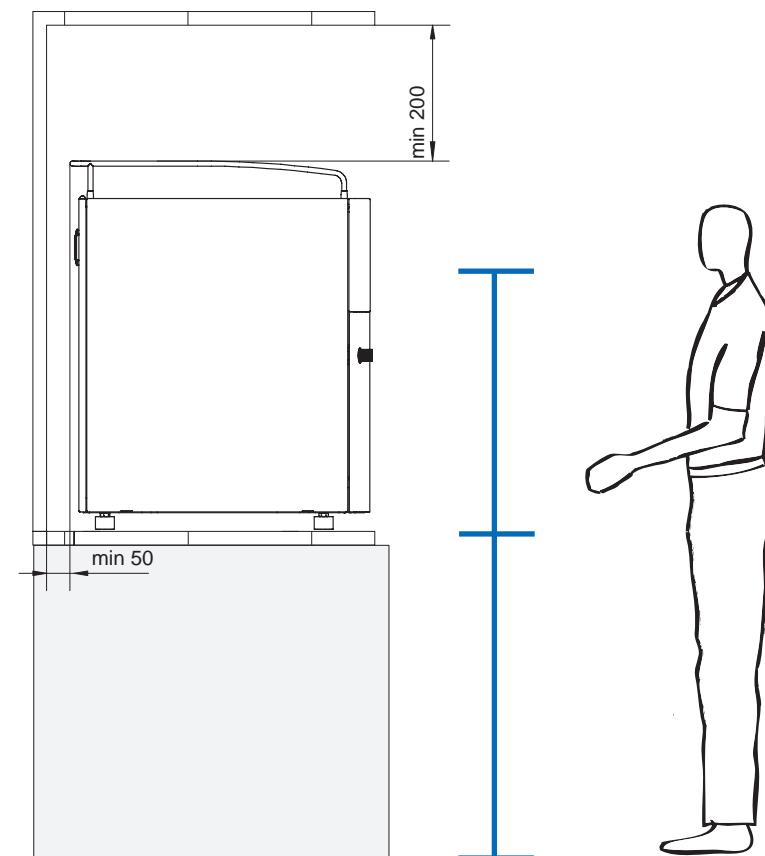
Technical data for the Flavour Station

Capacity	up to 6 flavors of syrup
Electrical connection	100 - 240V 1LNPE 75W 50/60Hz Fuse: 10 A
Electric cable	2000 mm
Weight	approx. 24 kg
Width	320 mm (12.60")
Depth	460 mm (18.11")
Height	500 mm (19.69")

Adjustable feet (optional)

30 mm foot	560 mm + 32 mm = 592 mm (23 5/16 inch)
40 mm foot	560 mm + 45 mm = 605 mm (24 3/4 inch)
70 mm foot	560 mm + 70...80 mm = 630...640 mm
100 mm foot	560 mm + 100...115 mm = 660...675 mm

Installation Dimensions for Optional Accessories



Place the optional accessories in line with the Evolution Plus and at eye level.

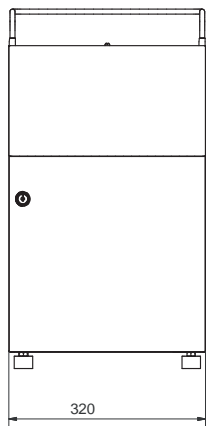
Distance to the wall must be at least 50 mm (1.96"). Clearance above the machine must be at least 200 mm (7.78").

Adjustable feet can be used to compensate for unevenness or height differences.

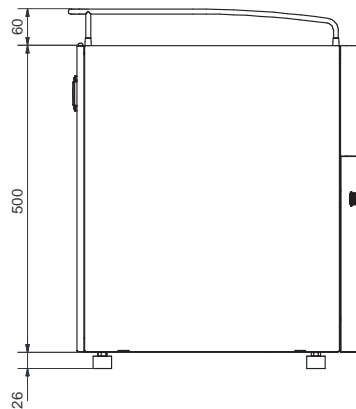
If optional accessories are installed, up to an additional 320 mm (12.6") may be required per accessory.

Dimensions of accessories, using the refrigeration unit as an example (other accessories have identical dimensions)

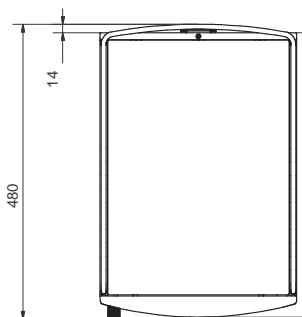
Front view



Side view



Top view



Start-up, Filling and Emptying

In this chapter you will learn how to start up your Evolution Plus. In addition to the start-up procedure, you will learn about processes that take place automatically during start-up and about additional preparations. Get primed for a busy day!

Start-up of the Evolution Plus

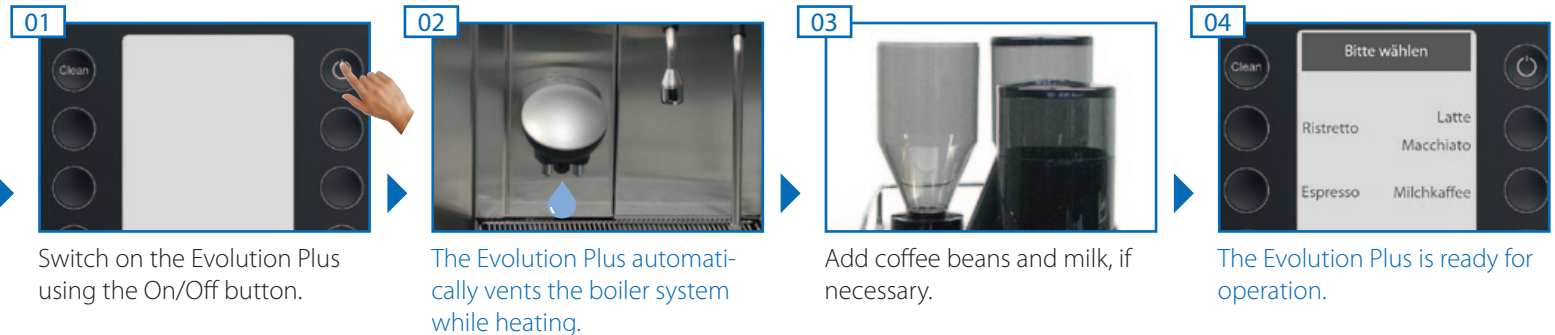
Daily start-up of the coffee machine

WARNING

Risk of scalding

from hot water, splatters and hot steam.

Do not touch the outlets or the area under the outlets. Point the steam wand downwards.



Filling the coffee bean hopper

WARNING

Risk of injury, eye injury and damage to the machine!

Objects in the coffee bean hopper or grinder may splinter and be ejected, leading to damage to the machine or injury.

Never put any objects in the coffee bean hopper or grinder.

Never poke around in the coffee bean hopper or grinder with any object.



Emptying the grounds container

NOTICE

Formation of mildew due to coffee residue!

Empty and clean the grounds container at least once daily.

01



Open the grounds container door and remove the grounds container.

02



Empty, clean and dry the grounds container.

03



Replace the grounds container and close the grounds container door.

Emptying the coffee bean hopper

NOTICE

Handling the bean pusher and coffee bean hopper

The bean pushers cannot be completely removed!

The bean pushers fit relatively tightly.

Ensure proper closure and slide the bean pusher in again, if necessary.

01



Slide the bean pusher inward to close off the coffee bean hopper.

02



Lift the coffee bean hopper straight up.

03



Empty, clean and dry the coffee bean hopper.

04



Place the coffee bean hopper on the Evolution Plus.

05



Pull the bean pusher out.

NOTICE

The quality of the coffee may be impaired!

Dry the coffee bean hopper well after cleaning it. There must not be any residue from cleaning agents.

Add chocolate powder.

WARNING

Risk of injury, eye injury and damage to the machine!

Objects in the coffee bean hopper, powder container or grinder may splinter and be ejected, leading to damage to the machine or injury.

Never put anything into the bean hopper, powder container or grinder.

Never poke any object around in the bean hopper, powder container or grinder.



Emptying the powder container



Start-up of the Refrigeration Unit (optional)



Open the refrigeration unit and switch it on with the **On/Off** switch.

Setting the temperature of the refrigeration unit (KE 320) (optional)



Thermostat

Temperature display

right button

Set button

left button



Milk quantity and temperature are monitored constantly.



Open refrigeration unit.



The thermostat is located in the refrigeration unit and can be set manually.



Press Set until the temperature is displayed.



Set the desired temperature using the left or right button.

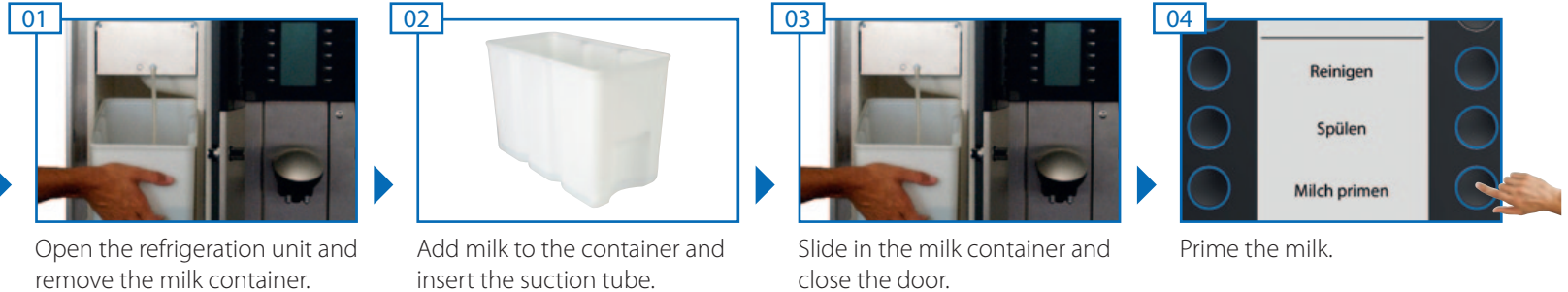


Press Set.
The temperature is set.

Filling milk (optional)



Instead of the milk container, you can also use bag-in-a-box containers or gallon containers. Milk quantity and temperature are monitored constantly.



Priming the milk



PRIMING MILK:

Every time the milk system is cleaned, the milk lines have to be refilled. The milk priming function performs this task for the existing milk pump. If the machine is to be switched off, milk priming is not necessary.



PRESELECTION FUNCTION WHEN PRIMING:

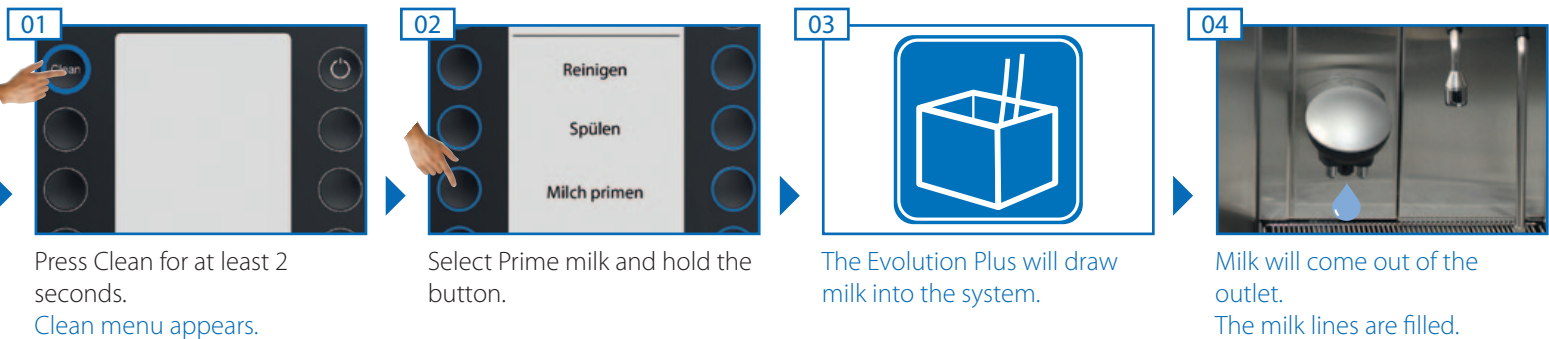
Usually, milk line 1 is always filled. To fill a second milk line (if available):

1. Press Clean for at least 2 seconds.
2. Preselect the second milk type with Preselection Plus
3. Select Prime milk and hold the button.

⚠ WARNING

Danger of scalding

from hot milk and hot steam.
Do not touch the outlets or the area under the outlets.



Emptying the refrigeration unit (optional)

NOTICE

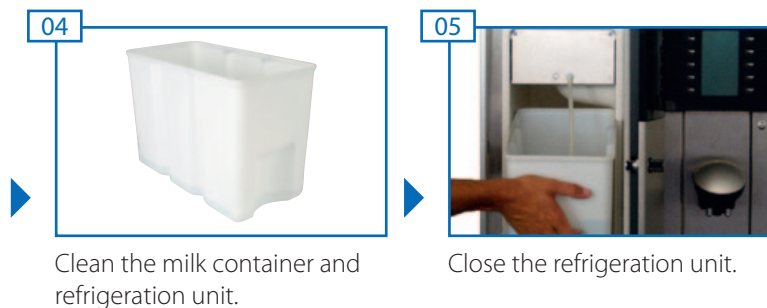
The refrigeration unit may not be used to store milk!



CAUTION

Beware of spoiled milk!

If the machine is not cleaned regularly, milk residue may accumulate in the machine, clog the dispensers or find its way into drinks. Clean the EVOLUTION PLUS and its accessories daily.



Start-up of the Flavour Station (optional)

01



Open the refrigeration unit and switch it on with the **On/Off** switch.

Adding syrup



ASSIGNING THE SYRUP VARIETIES

A labeling field can be found on the inside of the door.

Note the corresponding syrup variety by the respective position number.

01



Open door of the Flavour Station and switch on the Flavour Station.

02



Place syrups in the Flavour Station and insert all tubes.

03



Prime syrups, then close door.

Priming Syrups



PRIMING SYRUP

For optimum drinks quality, there must be syrup in the lines at the very beginning.

You must prime the device so that syrup is drawn back into the lines each time syrups are changed and after cleaning.



Press CLEAN on the Evolution Plus until the Clean menu appears.



Preselect a syrup within 10 seconds.
Press and hold the priming button.



The requested syrup is drawn in.



Release the product button if syrup escapes from the outlet.
The syrup variety is ready.



Repeat the procedure with all other product buttons for syrup (syrup variety).



All syrups are ready.

Emptying the Flavour Station



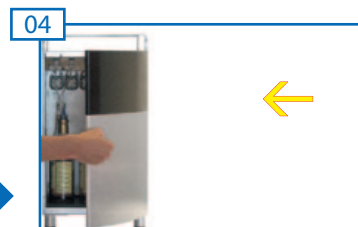
Open Flavour Station door.



Remove hose and remove syrup for required variety of syrup.



Clean syrup system, if necessary.



Close Flavour Station door.

Preparing drinks

You chose the Evolution Plus because you love coffee and promise your customers something special. You will find information about preparing drinks and the variations possible for your specialty drinks here.

Preparing a standard drink

WARNING

Risk of scalding or burning!

The dispensers and drinks are hot.

Only touch the outlets on the insulated handles.

Do not touch the area under the outlets.

In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.

01



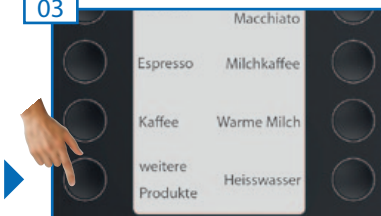
Place a suitable cup or glass under the outlet

02



Set the outlet at the correct height.

03



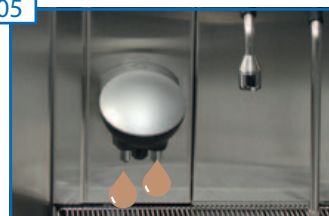
Select menu level (if possible).

04



Press the product button desired.

05



Preparation begins.

06



The drink is ready.

Drink preparation with preselection



You can preprogram up to 10 drinks per setting. Drink preparation with preselection must be enabled. Only an authorized service technician can enable preprogrammed settings.

Contact your service technician or FRANKE Kaffeemaschinen AG in Aarburg, Switzerland, directly.

⚠ WARNING

Risk of scalding or burning!

The dispensers and drinks are hot.

Only touch the outlets on the insulated handles.

Do not touch the area under the outlets.

In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.

Pay attention and work carefully.

01



Keep appropriate cups and glasses handy.

02



Set the outlet at the correct height.

03



Press the Product button.
Preparation of the first drink is started.

04



Other drinks can be preselected while the current drink is being prepared.

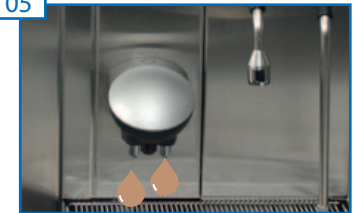
⚠ WARNING

Risk of scalding!

The next drink starts automatically.

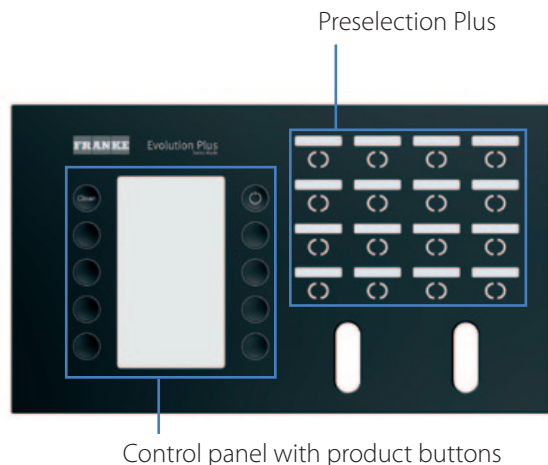
Pay attention and work carefully.

05



Preparation of the next drink starts immediately.

Preparing a drink with Preselection Plus



EXAMPLE OF USE FOR PRESELECTION PLUS

The following can, for instance, be selected on the Preselection Plus panel:

Column 1: Cup size

Column 2: Type of coffee

Column 3: Milk type

The customer can therefore mix his/her special coffee individually to taste.

WARNING

Risk of scalding or burning!

The dispensers and drinks are hot.

Only touch the outlets on the insulated handles.

Do not touch the area under the outlets.

In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor. Pay attention and work carefully.

01



Place the appropriate cup or glass under the outlet.

02



Set the outlet at the correct height.

03



Select cup size on the Preselection Plus.

04



Select type of coffee on the Preselection Plus.

05



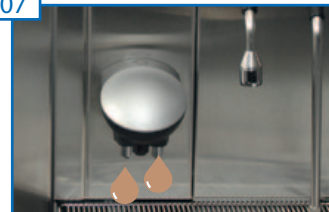
Select milk type on the Preselection Plus.

06



Select the desired product with the product buttons.

07



Preparation begins.

08



The drink is ready.

Hot water dispenser

WARNING

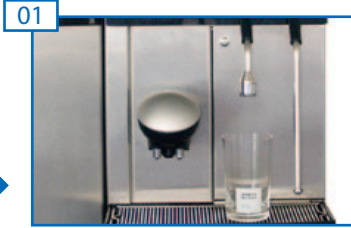
Risk of scalding or burning!

The dispensers and drinks are hot.

Only touch the outlets on the insulated handles.

Do not touch the area under the outlets.

In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.



Place the appropriate cup or glass under the outlet.



Press the product button for hot water.

The drink is prepared.

Steam dispenser

WARNING

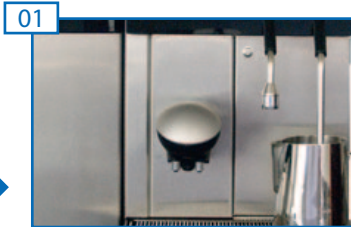
Risk of scalding or burning!

The dispensers and drinks are hot.

Only touch the outlets on the insulated handles.

Do not touch the area under the outlets.

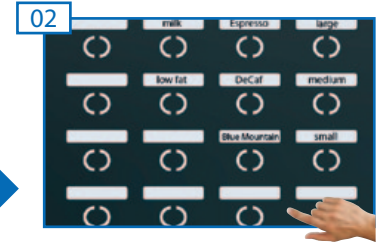
In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.



Place the appropriate cup or glass under the outlet.



The steam is drawn for as long as the time control was set or must be ended manually.



Press or hold the product button for steam.

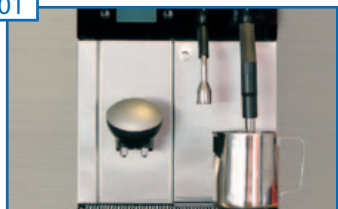
Preparation begins.

Frothing milk with Autosteam Pro (optional)



The Autosteam is an automatic steam wand.
Depending on the settings, hot milk or milk froth can be made fully automatically with the Autosteam.
Your service technician will inform you of the options and program the desired products.

01



Place a suitable pitcher or a suitable vessel under the Autosteam.



The preparation continues until the milk or milk froth reaches a set temperature.
You can change the temperature with your Adjust card.

02



Press the product button for steam.

03



Preparation begins and is ended automatically.

04



Press the product button for steam twice.
The short steam pulse cleans the system.

05



Wipe the Autosteam with a damp cloth.

06



The Autosteam can be used again.

Your machine may differ from the one shown here, depending on the version. The functions, however, are identical.

Cleaning and Rinsing

Even a coffee machine like the Evolution Plus must be cleaned at least once daily to ensure high-quality flavor. To keep you from spending too much time cleaning your machine, we developed our Clean & Clever cleaning system.

Overview of the Separate Cleaning Instructions



Select the correct cleaning instructions for your system, taking the functions of your coffee machine into consideration. The Evolution Plus Foam Master always requires a milk system, so that in this case all models without milk systems can be eliminated.



Evolution Plus



Evolution Plus Foam Master

Coffee machine only

1T 311 740

not available

Coffee machine with optional milk system (optional)

1T 311 744

1T 312 034

Coffee machine with optional chocolate powder container (available beginning February 2010)

1T 312 214

not available

Coffee machine with optional chocolate powder container and milk system (available beginning February 2010)

1T 312 151

1T 312 216

Syrup system (optional; accompanies Flavour Station)

1T 312 217

1T 312 157

Autosteam Pro (optional)

Operating: 1T 311 856
Cleaning: 1T 311 859

not available

Clean the water and steam nozzles



The steam and the water nozzles can be unscrewed. This makes cleaning limescale or dirt easier.

WARNING

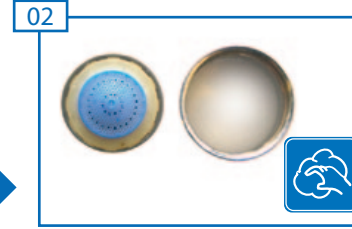
Risk of burns

from hot outlets or nozzles.

Let the machine cool down.
When the machine has cooled down, remove and clean the nozzles.



Unscrew the nozzles and take them apart.



Clean the nozzles with a mild detergent and descale where necessary.



Put the nozzles back together and screw them back on.

Rinsing the coffee and milk systems manually



Rinsing is no substitute for daily cleaning!
Cleaning is necessary to prevent residue build-up in the coffee and milk areas!

WARNING

Danger of scalding

from hot water and steam.

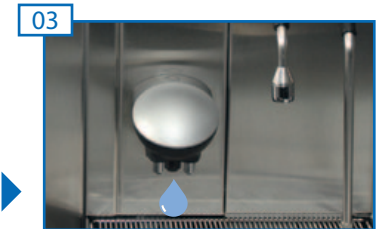
Do not touch the outlets or the area under the outlets.



Press Clean for at least 2 seconds.
Clean menu is displayed.



Select Rinse

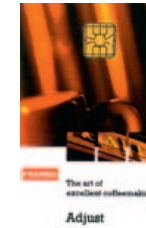
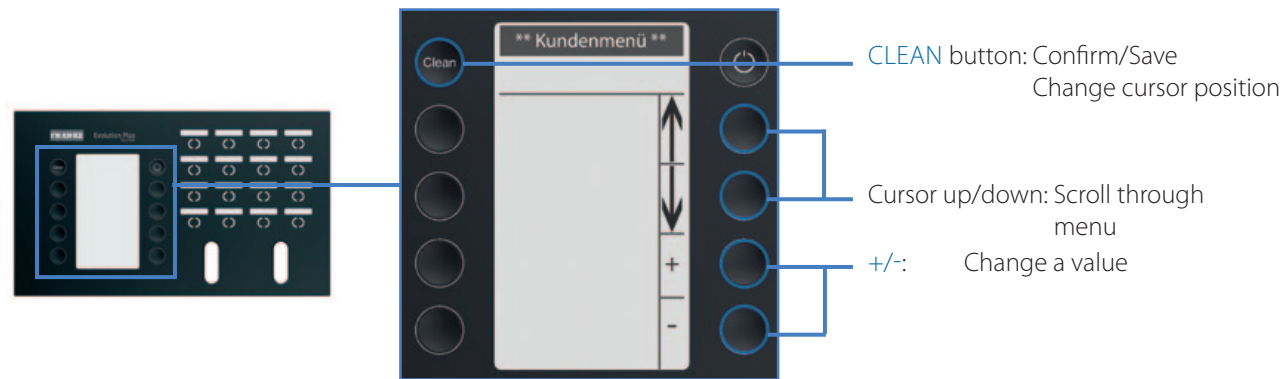


The Evolution Plus rinses the coffee and milk systems.

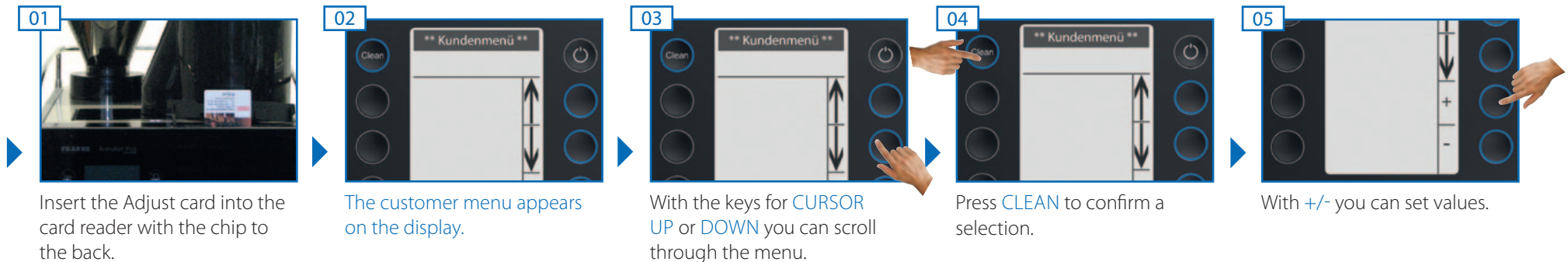
Configuring your Evolution Plus

Your Evolution Plus can be programmed to suit your personal needs—so that the Evolution Plus is just as flexible as you. We have kept the programming simple to make your job easier. Try it for yourself.

Controls and control concept



The Adjust card is used for:
 Access restrictions
 Modification of parameters
 Storing saved settings



Product definitions



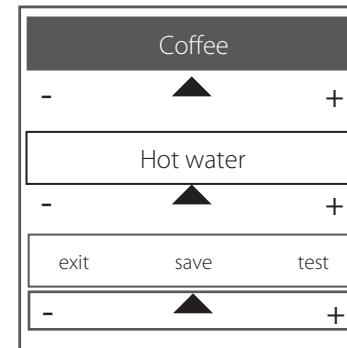
1.1 Product selection

Press product button desired



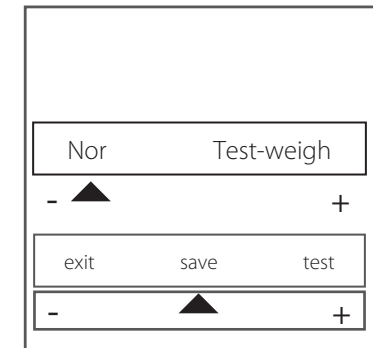
1.2 Fill level

Adjust fill level using +/-



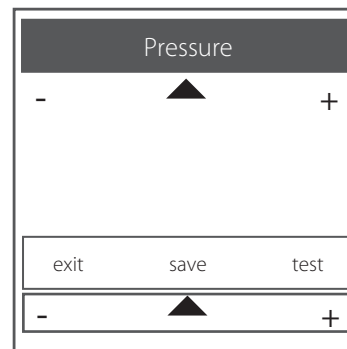
1.3 Grind quantity

Adjust grind quantity using +/-



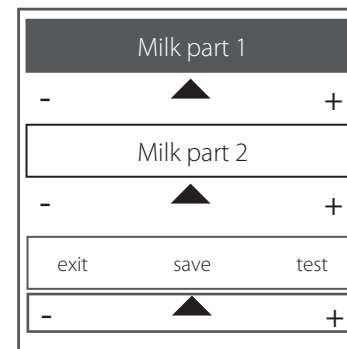
1.4 Pressure

Adjust contact pressure using +/-



1.5 Temp. M/S

Adjust temperature using +/-



1.6 Prod. Text

Enter desired text.

Clock and temperature



2.1 Date/Time

Enter year, month, day, hours and minutes

2008

← Year ±

exit save

- ▲ +

2.2 Time switch

Set the switch-on and switch-off times

07

← 'On' hours ±

M D M D F S S

Days of week

exit save

- ▲ +

3 Temperature

adjust the temperature for the coffee with +/-

Coffee

- ▲ +

Hot water

- ▲ +

exit save

- ▲ +



TIME

Using the date and time as well as the time switch, Evolution Plus can be automatically switched on or off.

Billing and display



4.1 Credit operation

activate an existing billing with +/-

N	billing	Y
-	▲	+
exit save		
-	▲	+

5 Display

Adjust the language, brightness and other settings

01	DE
▲ Language	
Brightness	
-	▲
N inverse Y	
-	▲
24 clock A/P	
-	▲
exit save	
-	▲

Error display and display counters



6.1 Overview

A list of errors is issued

2008-08-22	12:44	6
003	Door open	
2008-08-20	11:00	5
032	Steam feed	
2008-08-13	08:01	4
050	Read chipcard	
2008-08-05	10:54	3
110	Flow meter	
2008-08-04	07:45	2
150	Empty grounds container	
2008-08-02	09:30	1
003	Door open	

6.2 Detail

Errors can be viewed in detail

33
Error index
40
Product number
2008-08-13 08:01 4
050 Read chipcard
** Version: 0.41 RC 01 **
Espresso 15

7.1 Machine

Display of the following counter readings

546
Machine total
235
Cycles total
400
Water quantity (liters)
23
Grinder right
12
Grinder left
5
Total cleanings

7.2 Prod. Total

Display of the following counter readings

235
Coffee prod. total
145
Milk prod. total
100
Water prod. total

7.3 Products 1-8

Issue the counter readings of the first 8 products

46
Espresso
35
Ristretto
40
Coffee
23
Latte
12
Cappuccino

Continuation: Display counters



7.4 Prod. 9-16

7.5 Prod.17-24

7.6 Prod.25-32

7.7 Prod.33-40

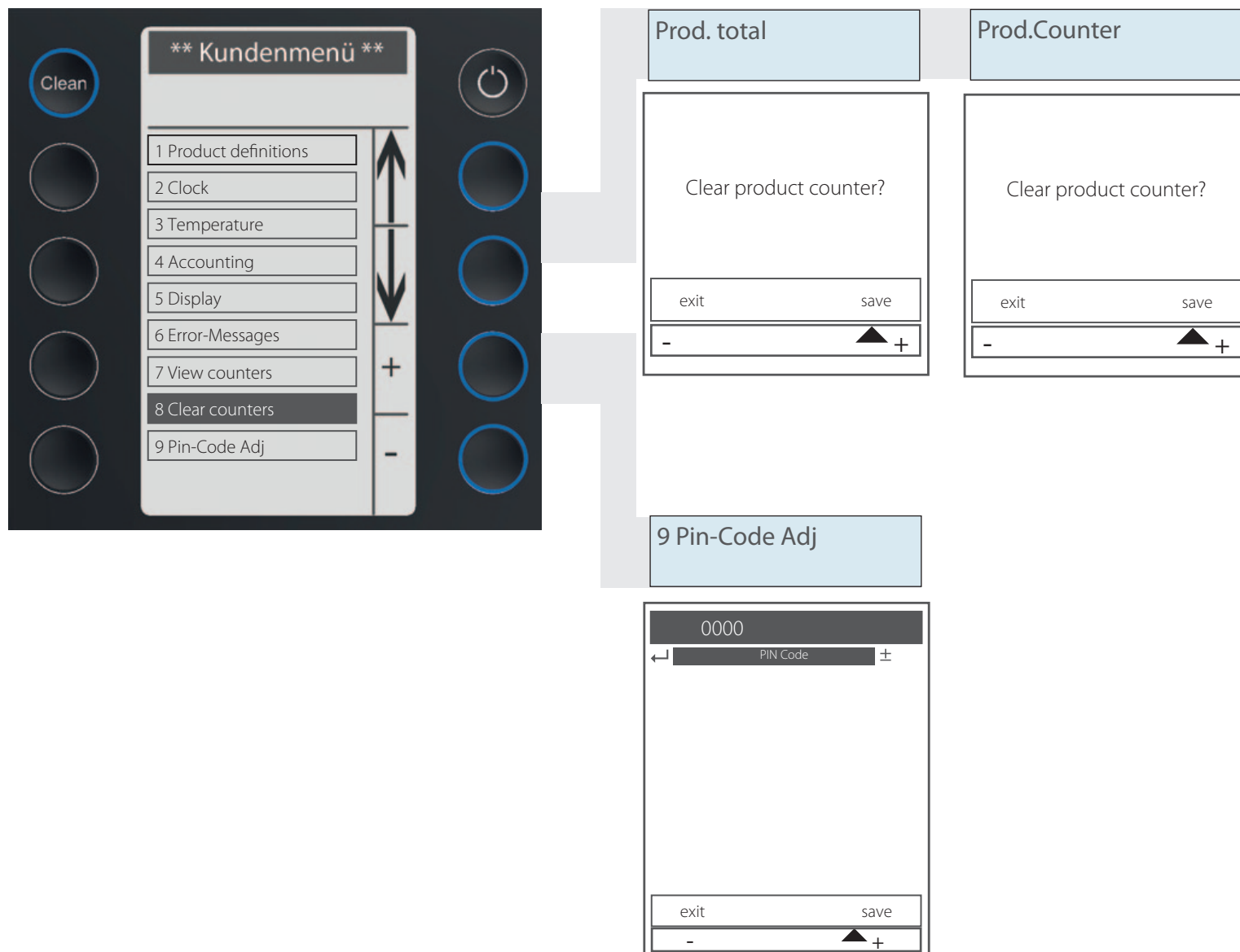
7.6 Prod.41-48

7.7 Prod.Extern

The counter statuses of the relative product are issued.

The display is analogous to the list in "7.3 Products 1-8."

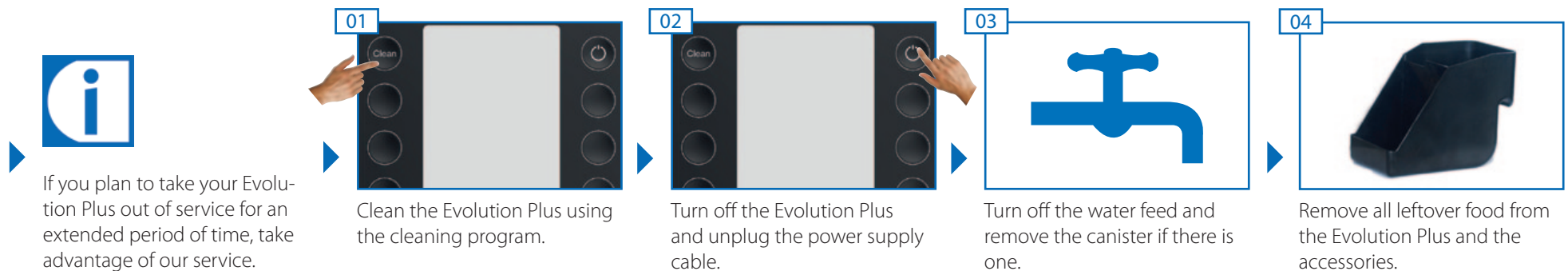
Clearing Counters and Changing the PIN



Shut-down and disposal

Do you want to shut down your Evolution Plus for longer periods or take it out of service? Contact our service department. We recycle our coffee machines at a rate of nearly 100%, in order to protect the environment and resources.

Shut-down



Shut-down for longer periods and storage

NOTICE

Risk of damage to the machine!

Contact your FRANKE service team for proper storage.

Observe the storage conditions and drain your coffee machines.

Storage temperatures: +10 °C to +35 °C

Humidity: max. 80%

If you plan to start using your machine again later, taking advantage of our service is essential. The Evolution Plus must be maintained and installed.

Proper functioning of the Evolution Plus cannot be ensured otherwise.

Disposal

Disposing of consumable materials

Observe local disposal regulations when disposing of consumable materials and waste.

Disposing of Your Evolution Plus

You can return your Evolution Plus directly to your retailer at no charge. We'll take care of the rest for you. For environmental protection reasons, we ask you not to dispose of the machine yourself.

Troubleshooting and Error Codes

If a problem occurs, your Evolution Plus coffee machine will give you instructions. Error codes are displayed via the display screen. The table below shows how you can respond to these errors. Should you be unable to resolve a problem despite all best efforts, please contact our service department.

Help with Machine Errors

Error code	Text on machine display	Solution
1	External RAM	Contact customer service.
2	Outlet missing	Attach outlet and check that it is properly seated.
3	Door open	Close grounds container door.
4	Instant container	Instant container has been removed. Replace instant container.
5	External RAM	Contact customer service.
10 to 13	Temperature sensor	Contact customer service.
14 to 17	Temperature sensor	Contact customer service.
18 to 21	Temperature sensor	Contact customer service.
22, 23, 24	Heater timeout	Contact customer service.
30 to 32	Water feed	Contact customer service.
40 to 44	Motor timeout	Contact customer service.
50 to 58	Chip card ID	Contact customer service.
90	Perform PM	Contact customer service and schedule maintenance.
100	Drawer full	Empty drawer
105	Fresh/waste water	Only for versions with water tank: Empty or fill up tank.
110	Flow meter	Switch the machine off and back on again. Contact customer service.
120	No beans	Add coffee beans.
122	No choco	Add chocolate powder.
130	No milk	Add milk.
132 to 137	No syrup	Add syrup.
140	Communication	Only with billing device connected. Switch the machine and billing off and back on again. Contact customer service.
150	Empty drawer	Empty drawer
302, 303, 304 to 307	- no display -	Contact customer service.

Help with problems concerning product quality

Tasteless coffee

Possible causes	Solution
Grind too coarse	Select a finer grind.
Too little powder	Increase amount of coffee.
Temperature too low	Increase temperature.
Coffee is too old	Store coffee properly.

Coffee tastes strange

Possible causes	Solution
Poor grind	Contact customer service.
Minimal coffee usage	Load smaller amount of coffee.
Coffee beans bad	Replace coffee beans.
Residual cleaning solution	Rinse the Evolution Plus.
Cup dirty	Check dishwasher
Water (chlorine, hardness, etc.)	Have water quality checked.

Consistency of chocolate products

Possible causes	Solution
Viscous	Use less powder.
	User more water.
Watery	Use more powder.
	Use less water.
Lumpy	Clean the powder system.

Coffee tastes bitter

Possible causes	Solution
Temperature too high	Decrease coffee temperature.
Grind too fine	Select a coarser grind.
Too little powder	Increase amount of coffee.
Roast too dark	Change coffee.

Coffee tastes sour

Possible causes	Solution
Temperature too low	Increase coffee temperature.
Roast too light	Change coffee.
Grind too coarse	Select a finer grind.

Taste of chocolate products

Possible causes	Solution
Too sweet	Use less powder.
	User more water.
Not sweet enough	Use more powder.
	Use less water.
Strange taste	Clean the powder system.

Certifications

Safety you can trust. Your Evolution Plus coffee machine is not only among the most modern coffee machines in the world, it has also successfully passed safety inspections and tests for electromagnetic compatibility.

Declaration of conformity



FRANKE Kaffeemaschinen AG in Aarburg, Switzerland, certifies that the Evolution Plus and its optional accessories comply with the following standards. If you would like to see a copy of the original declaration of conformity, please contact FRANKE Kaffeemaschinen AG in Aarburg, Switzerland, directly.

Evolution Plus has been checked for compliance with the following standards:

EN 60335-1, EN 60335-2-14, EN 60335-2-15, EN 60335-2-64, EN 60335-2-75

Other standards that were applied:

EN 55014-1+A1+A2, EN 55014-2+A1, EN 50366+A1, EN 61000-3-2, EN 61000-3-3+A1+A2, IEC 62233, IEC 61000-3-2, IEC 61000-3-3+A1+A2, CISPR 14-1, CISPR 14-2:97+A1

The inspection was performed in accordance with the following directives:

73/23/EWG, 89/336/EWG, 93/68/EWG, 2006/42/EC



Index

A

ACCESSORIES	12
CUP WARMER	12
FLAVOUR STATION	12
REFRIGERATION UNIT	12
ADJUSTABLE FEET	14
ADJUST CARD	8, 32
AUTOSTEAM	30
AUTOSTEAM PRO	SEE AUTOSTEAM

B

BEAN PUSHER	8
-------------------	---

C

CAPACITIES	10
CERTIFICATIONS	42
CLEAN BUTTON	11
CLEANING	30
STEAM NOZZLE	31
WATER NOZZLE	31
CLEANING BRUSH	7
CLEANING BRUSHES	7
CLEANING INSTRUCTIONS	30
EVOLUTION PLUS	30
EVOLUTION PLUS FOAM MASTER	30
CLEANING SOLUTION	7
CLEANING TABLETS	7
COFFEE TYPE	27
CONFIGURING	32

CONTROL UNIT	11
CUP SIZE	27
CUSTOMER MENU	32

D

DECLARATION OF CONFORMITY	42
DESCRIPTION OF MACHINE	10
DIMENSIONS	14
DISPLAY	11
DISPOSAL	39
CONSUMABLE MATERIALS	39
EVOLUTION PLUS	39
DISPOSE	SEE DISPOSAL

E

ELECTRICAL CONNECTION	13
EMPTYING	18
BEAN HOPPER	18
CHOCO POWDER CONTAINER	19
GROUNDS CONTAINER	18
REFRIGERATION UNIT	22
EMPTYING THE BEAN HOPPER	18
ENABLE	26
ERROR CODES	40
EXAMPLE FOR USE	27
EXPLANATION OF SYMBOLS	3

F

FILL	17
CHOCOLATE POWDER	19
COFFEE BEANS	17
MILK	21
FLAVOUR STATION	23
SWITCHING ON	23
FROTHING MILK	29

H

HOT WATER DISPENSER	28
---------------------------	----

I

IDENTIFICATION	9
APPARATUS NUMBER	9
ELECTRICAL DATA	9
IDENTIFICATION CODE	9
PERFORMANCE DATA	9
TYPE	9
INSPECTION	42
GUIDELINES	42
STANDARDS	42
INSTALLATION	13
INSTALLATION DIMENSIONS	14

M

MACHINE ERROR	40
MENU LEVEL	11
MICROFIBER CLOTH	8
MILK TYPE	27
MODEL CODES	9

N

NOISE EMISSION	13
----------------------	----

O

On/Off BUTTON	11
OPERATING CONCEPT	11

P

PH VALUE	13
PIN	38
PIN CODE	38
POWER CONNECTION	13
PREPARING A STANDARD DRINK	25
PREPARING DRINKS	25
PRESELECTION	26
PRESELECTION PLUS	27
PRESELECTION PLUS PANEL	11, 27
PRIME	21
MILK	21
SYRUP	24
PRODUCT QUALITY	41
COFFEE TASTES BITTER	41
COFFEE TASTES SOUR	41
COFFEE TASTES STRANGE	41
CONSISTENCY	41
TASTELESS COFFEE	41
PROGRAMMING	32
PROGRAMMING	32
BILLING	35
CHANGE PIN	38
CLEAR COUNTERS	38
CLOCK	34
DISPLAY	35
ERROR DISPLAY	36
PRODUCT DEFINITIONS	33
TEMPERATURE	34
VIEW COUNTERS	36
PROMPT	11

R

RECYCLING	SEE DISPOSAL
REFRIGERATION UNIT	20
SWITCHING ON	20
TEMPERATURE	20
RINSING	31
COFFEE SYSTEM	31
MILK SYSTEM	31

S

SCOPE OF DELIVERY	7
SELF-SERVICE	4
SETTINGS	SEE PROGRAMMING
SHUT-DOWN	39
START-UP	17
COFFEE MACHINE	17
FLAVOUR STATION	23
REFRIGERATION UNIT	20
STEAM DISPENSER	28
STEAM NOZZLE	31
STORAGE	39
STORAGE CONDITIONS	39
SWITCHING ON	20
FLAVOUR STATION	23
REFRIGERATION UNIT	20
SYMBOL	3

T

TABLE OF CONTENTS	2
TASTE OF CHOCOLATE PRODUCTS	41
TECHNICAL DATA	13–15
CUP WARMER	15
FLAVOUR STATION	15
REFRIGERATION UNIT	15
TEMPERATURE	20
REFRIGERATION UNIT	20
TROUBLESHOOTING	40
TYPE PLATE	9

W

WATER HARDNESS	13
WATER NOZZLE	31
WATER SHUT-OFF	13

Franke Kaffeemaschinen AG
Franke-Strasse 9
4663 Aarburg – Switzerland

Telephone: +41 (0) 62 787 31 31
Website: www.franke-cs.com

Issued 11.2009 / order number: 1T 312 271 revision C

